



Recipes to Remember

Austin Family Secrets

AUSTIN FAMILY SECRETS

COMPILED BY:

NANCY TUMLISON COWAN

AND

PAT GWIN THOMPSON

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FOREWORD

When I began this reprinting project I did not realize how much I didn't know about my heritage and how much work Nancy put into the first printing. Nancy did an excellent job on the book in 1992. Please let her know how much you appreciate all her hard work. Believe me she deserves it.

I hope this book becomes one each of you will treasure and I want to thank everyone for your recipes and your stories.

Pat Gwin Thompson

2009

P.S. New recipes will have an (*) to the right of each name.

1992 CONTRIBUTORS

GERALDINE OPHELIA AUSTIN PARKERSON

ALICIA CHRISTINE PARKERSON MHOON

SHARON ALICIA MHOON RITCHEY

STACIE VAUGHAN

MARILYN JANE PARKERSON HALE

JANICE HALE BROOKS

MELISSA LYNN BROOKS HICKS

JIMMY GLEN HICKS

WILLIE JO PARKERSON WALLACE

DEBRA ANN HALE

JANICE CONE PARKERSON

MAYSEL JANE AUSTIN TUCKER

EDWINA SUE TUCKER NOLAN

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MARY ANN TUMLISON GWIN MORMON

RICHARD GWIN

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AMANDA LADD MURDAUGH

VICTORIA LADD

TIFFANY LADD

LAUREN GWIN

KATY GWIN

JIMMY GLEN PARKERSON

JOHN W. "BILL" TUMLISON

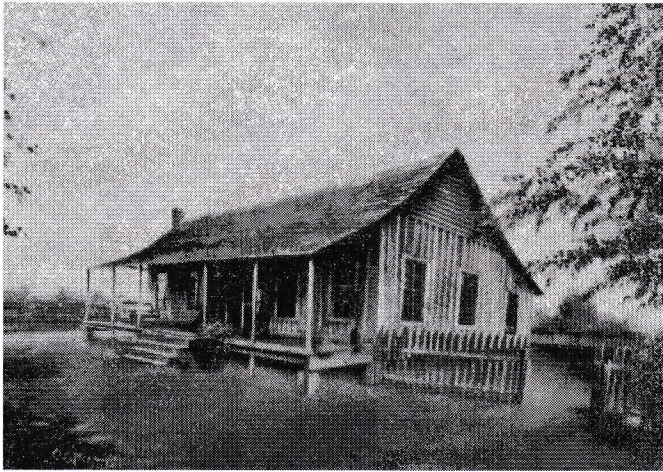
AUSTIN HOMEPLACE

Located approximately three (3) miles south of Snyder, AR on the old Snyder – Beech Creek road, the original house consisted of three (3) rooms. Will & Willie Austin purchased the property in 1908.

The home was enlarged, as pictured, using lumber obtained as compensation to Will Austin for hauling logs for a sawmill operation in Trafalgar, AR. These improvements were made prior to 1915.

The home was occupied by Will & Willie Austin, their three daughters, Geraldine Austin Parkerson, Macel Austin Tucker and Mary Austin Tumlison, and the extended family, which included Will's older brother, Tom Austin, Tom's son, Otis Austin, and Willie Austin's brother, Andra Jackson. Will & Willie Austin and Tom Austin retired and moved to Hamburg, AR around 1950.

About 1957, the home was torn down and all that remains now is a wooded area and the memories of the old Austin Home place.



FAMILY SECRETS

Every family has at least one, possibly two, or on a good day, three or more family secrets. Southern families certainly have their fair share. Thank heavens we have the good sense to keep some of them to ourselves while boldly flaunting others! Of course, it's no secret to anyone that knew her that Willie Austin was one of the most innovative and best cooks in Ashley County. For years she cooked and cared for her family in good times and bad, through lean times and times of plenty. Keeping that secret would have been hard to do and besides, who would want to? That would mean that we would have to give up some of our favorite dishes and not one of us is willing to do that!

Many of us had years of first hand experiences with Grandmother's culinary expertise. Sadly, there are some of us that will have to rely on the memories of others. Most of us can remember dishes our mothers and grandmothers cooked that we would love to taste again but the recipes seem to have vanished into thin air. This search for our culinary roots has turned up an interesting look at by-gone days.

Watching Grandmother work in the kitchen was just as intriguing as the food itself. For instance, she would always take a table knife and scrape every last smidgen of margarine from the wrapper and then grease the cookie sheet with the wrapper and get whatever minute trace of oil that could have possibly been left after that scraping. All of us remember her famous twine balls and collection of plastic bread bags and rubber bands. Of course, flour sack garments were common place with her, although all I remember being made from flour sacks were quilts, dish cloths and doll clothes. She was a whiz at doll clothes. At the time, I, in my infinite wisdom, always accredited those actions to her having lived through the depression. Now, as I hoard twist ties and plastic grocery bags and grease my cookie sheets with margarine wrappers, I realize that she was wise enough to do her part to prevent another one. In her quiet, humble day to day life she was a recycler before her time without really thinking much about it. It was just her way.

In an effort to preserve our memories of her and a part of our heritage, we have compiled many "Austin" recipes, old and new, into a collection which would make any family (as well as their waistlines)

swell with pride. Webster defines heirloom as "something of special value handed on from one generation to another." This book is an heirloom. It is a collection of recipes from our past and the past of our mothers and grandmothers. Some of these have never been "put down on paper" before. You might say they were secret. But not anymore! Hopefully, this collection will air all those secret recipes and long forgotten stories and provide a link to the past and a bridge to the future with memories of good food and warm kitchens. In the next century our children and grandchildren will be homemakers. Just like homemakers of today they will have their own specialties but they may wish for recipes from their past that tasted so good when they were children. So we give them this heirloom.

As you read through it you will realize that Grandmother's legacy, as well as our own, continues through the common, everyday occurrences of our families. I think she would have been especially proud, thoroughly amazed, somewhat enlightened, and quite often amused at the results of her inspiration. With this effort we "tell all" and by doing so pay honor to the memory of the woman we knew by many names, "Mama", "Mama Austin", "Grandmother", "Grandmother Austin" or Willie Flowers Jackson Austin.

Nancy Cowan

1992

THE AUSTIN FAMILY TREE

Henry Marcellus Austin - Born August 12, 1845 in Alabama, Died
March 24, 1895 buried at Mt. Pleasant
Married **Belle Morefield** who was born in Alabama
and died on or about 1-7-1880 due to the birth of Will.
Buried at Mt. Pleasant.

Son: Thomas (Tom)
Married Eddie Herrin
Children - Jessie, Exxie and Otis

Daughter: Ida
Married Henry Herrin

Son: William Jones (Will) Austin - Born January 7, 1880
Died in the Spring of 1952, Buried at Snyder Cemetery.
Married **Willie Flowers Jackson** who was born 4-10-1887 at the
Jackson Place, Ashley County, AR. Died 1-24-1981 at Crossett,
buried at Snyder Cemetery.

Daughter: Geraldine Ophelia
Born February 23, 1905
Died October 27, 1996
Married Dennis Parkerson

Daughter: Christine
Born February 23, 1905
Died 1906 (twin to Geraldine)

Daughter: Maysel Jane
Born September 26, 1913
Died August 25, 1998
Married W. Edward (Tuck) Tucker

Daughter: Mary Lou
Born April 4, 1916 at the Austin Place with Dr. J. L. Parker attending.
Died May 4, 2004
Married Noel Harry Tumblison

Daughter: Uis

Born 1907 - Died 1909

Died at Age 2, couldn't walk because of club foot.

Son: Harold

Died at unknown age, had high fever and would lay and stroke his head before he died.

Henry M. Austin married Mary E. Davis after the death of Belle.

Children were:

Son: Elmer, Married Lou Ella Slater

Daughter: Edna, Married F.L. Barnes

Daughter: Olivia "Levia", Married Claude Olander Brooks

JACKSON FAMILY

Jessie Andrew Jackson – Born August 1849

Married Laura Jane Curtis – Born March 1857

Son: Andrew “Andy” – killed when a mule ran away with a slide going down a hill at the Old Jackson Place. The slide hit him in the head. He had a speech impediment and never married. He was extremely proud of his name because it was the same as Andy Jackson, the 7th President. He lived with Will and Willie until they moved to Hamburg.

Daughter: Irene “Rene”

Married Jack Roberts, Children: Dorothy and Mildred “Midda”

Daughter: Willie Flowers

Married William Jones Austin

FAMILY TRADITIONS

AUSTIN'S CHRISTMAS EGGNOG

No one knows (or will admit that they know) the recipe for Grandmother Austin's Christmas Eggnog, but its legendary status lives on according to Mother, Aunt Maysel and Aunt Gerald. It seems that Grandmother would start saving eggs weeks in advance. Uncle Tuck and Uncle Tom were responsible for the whiskey. Uncle Tom would always be thick-tongued and glassy-eyed long before the Christmas Eve festivities began. Neither, Mother, Aunt Maysel nor Aunt Gerald could come up with the recipe but they all swore that they never touched the stuff! It has been suggested that we go to the local grocery and buy a gallon of their finest eggnog, lace it with whiskey and drink a toast to Christmases Past and Grandmother, Uncle Tuck and Uncle Tom.

LINDA GILLIAM

THE FIRST AUSTIN FAMILY REUNION

4TH OF JULY - DITCH BAYOU AT LAKE CHICOT

Everyone that is a descendent, relative, or friend of Will & Willie Austin and Uncle Tom Austin remembers the annual gatherings on the 4th of July. They may have been at Ditch, Bayou, Connerly Bayou, Mouth of Bearhouse Creek, outside of Thebes on Bayou Bartholomew, Lake Grampus or up at Cut-Off Creek on the gravel road north of Snyder past Trafalgar. The reunion happened every year and it was the only vacation time most of the group had for the whole year, except for the short time during Deer Season. It was the beginning of the present Family Reunion.

One of the most famous ones happened at Lake Chicot on Ditch Bayou when I was very small about 4 or 5 years old in the late 1940's. Everybody had gathered up on Ditch Bayou like the gathering of the clans and it looked like an Indian village or a bunch of gypsies with everyone milling around doing various jobs getting things set up and ready. There was an old house up on the bank with a cotton shed that had been rented for about \$5.00 for the week by Granddaddy and

Daddy. Several canopies and old tents were staked around with pillows and sheets and a few blankets which we didn't need since it was so hot, except real early in the morning when you were glad you had them. Nobody had a sleeping bag then or even knew what one was. It would have been too hot for anyone to use them anyway, and I don't remember anyone having a trailer, although they may have, but there were trucks and pickup bed which were used both for carrying and sleeping.

Grandmother, Aunt Gerald, Aunt Maysel and Mother would get all the older daughters and girls, friend or not, organized to do the cooking, prepare the meals and get the men to set up the chairs and tables and find wood for the cooking fires. That's the same thing that Marilyn, Bonnie, Chris and Willie Jo do now. That's when it started.

BILL TUMLISON

FOURTH OF JULY

The Tumblison's Fourth of July jaunts to Bayou Bartholomew, Lake Grampus, Lake Chicot and the river (I don't know which one!) were always an event. I remember the year that Pam was probably on her way to drowning when Jake, reached over and pulled her out of the water by her hair. I can still see that white blond hair floating just under the surface of the water. She was about five years old at the time. Maybe that particular memory is not one to cherish, but it's quite vivid. I can't remember that Pam was that upset by it! Of course, Mama was. How many times have we all heard how afraid she is of water and how she couldn't save us if we got in trouble because she couldn't swim?

Then there was the year that Mary Ann rented a cabin at Lake Chicot. I thought we were in heaven. There must have been 20 kids in that one cabin, which since has been destroyed, quite possibly as a result of that weekend! It was next to the swimming area and we were forced to abide by the "no swimming until an hour after you've eaten" rule, which threw a kink into our plans since someone was always eating. Anyway, there's no way that the adults could have enjoyed

that trip, but we sure did. I even remember what my swimsuit looked like (pink with a floral top) and Pam's was (lime green). Most of all I remember what an event the Fourth of July always was. It was one of the few times that Daddy closed the store and we all were beside ourselves (or at least I was) with the anticipation. We thumped watermelons for a week prior to the big day trying to find just the right one! One year there was a galvanized tub full of muscles that sat in the shade of the house by the hydrangeas for about a week prior to "The Fourth". Fooling with them kept me occupied for a few days. It was some of Jerry's and Bill's doings, but I'm not sure why they were there. I just remember it as part of the excitement leading up to the big day. To me "The Fourth" was second only to Christmas. Now I appreciate the effort Mama and Daddy made to make it an event. I hope Cole looks back on his "Fourths" with such fond memories.

NANCY COWAN

MEMORIES FROM THE PAST

My first memory of the home place was when I was about four years old. My sister Uis was sick and died. Mama always said it was God's will. She knew something was wrong with her. We had to put a spoon in her mouth to keep from chewing her tongue.

Soon after that we moved to Mt. Pleasant. Daddy Austin had four oxen trained to pull the wagon that he hauled logs with for the saw mill there. We lived there a year or two. My brother Harold died there. Course, then they didn't have funerals or anything. I think Uncle Tom made the casket. Uncle Tom made a lot of them. He made the little casket, lined it and they carried him, dug the grave and buried him. That's the way they used to do it. For children like that they didn't have funerals. Also, Mama lost an infant child and they carried it to the Snyder Cemetery.

I started to school in a one room school house by the church at Mt. Pleasant. I went for about 2 years. The sawmill moved to Trafalgar and we moved, along with it, to another three room house. When we moved to Trafalgar, it rained on us all the way over there. We went around by the prairie to get there. Everything we had got wet. Daddy Austin had his chickens on his wagon with his team, and it rained so

much that the little branches were full of water and a lot of the chickens drowned. We got over there and had our things strung out on the fence to dry. They had this old dresser, you know, that one that I have: that old medicine cabinet. They had me sitting next to it, and I told them that old dresser liked to have mashed me to death. We moved back to the home place from Trafalgar, into the old part of the house. Soon after we moved back, Daddy and Uncle Tom added four bedrooms and a hall down the center of the house. By that time Maysel and Mary were born.

When I was old enough I helped Daddy with many of the chores. I would help him cut wood for the fireplace to keep us warm and to cook our meals. I remember the first depression we had. It did not bother us much. Our flour was already rationed and we had to eat corn bread muffins and saved the flour to make cakes and goodies. We had biscuits once a week, on Sunday morning. The good part of it was that we raised everything we needed. We only had a few days for pleasure. We would go to the camp ground about the 4th of July with some of the family, usually my Grandmother Jackson and Aunt. We would go to the log cabin by the Bayou and spend a night or two. We would camp out in the open. The men would fish and we would have fish for meat. We children would have a good time around the camp.

MAMA GERALD

In the late 1930's and early 1940's we spent as much time at Grandmother and Granddaddy's as we did anywhere else. In the fall there was always syrup making time. Since that was one of the few syrup mills in the area, everyone brought their cane in wagon loads and stacked it like wood all around the fence. When Granddaddy got ready to start his syrup making he cleaned his grinding mill and syrup pan. We couldn't wait to start feeding the cane through the mill and getting the first cup of juice. When everything got into full swing the juice was put in the long pan and a big fire put in the furnace. The cooking process began. Only Granddaddy knew when it was cooked off and ready to jug up. This would go on for many days before the syrup making was over. Granddaddy always had hogs that ran loose in the woods but during the fall he would catch them and put them in a pen to fatten up for slaughter. He would have skimming's he saved

from the syrup making and he would feed it to the hogs. One fall he had let the skimming's sour (fermenting) but fed them to the hogs anyway. Those were the happiest hogs ever! **MARY ANN**

TUMLISON GWIN MORMON

I remember neighbors and friends raised sugar (ribbon) cane and sorghum cane and would bring it to the mill and Daddy Austin made the syrup for them. The cane was put into the mill and the juice was squeezed from the cane. A horse was used to turn the mill as the juice ran into a container. We had a cup and could drink the juice, but had to watch and not let the horse step on us as he walked around and around all day long! We had to watch for bees, because they wanted to taste the juice too. The juice was poured into vats for cooking the juice into syrup. Daddy Austin did all the cooking of the syrup. Behind his Blacksmith shop was a Sweet Gum tree that had a gash cut into it so that the sap would collect. We would take a knife and scrape some off and we could chew it like gum. **MARILYN PARKERSON**
HALE

I don't know how old I was when mother started letting me walk through the woods with Jr., Marilyn, Mary Ann and Harry Joe to Mama Austin and Daddy Austin's house to spend the night, a week or however long I wanted to stay. I always listened for the guineas to holler and I knew we were there. Some of my happiest childhood memories were at their house. My favorite places were the fig tree when it was filled with ripe figs that I could pick and eat, the smoke house with meat hanging from the ceiling, (it smelled so good), and the peanut crib, we would slip around going there and it seemed as soon as we starting picking off some peanuts to eat Uncle Tom would come by the door an say "I jax, you kids better get out of that peanut crib and you sure better not mix those empty vines with the good ones." Daddy Austin had a syrup mill and when the sugar and sorghum cane was ready men from the area would bring their stalks for him to grind and make syrup from the juice. I was so small he would not let me go inside the fence because he was afraid the horse would step on me. I remember standing at the fence and watch for what seemed was all day. When I was old enough to go inside the fence my first job was to help him mix mud and grass to fill up the

holes in the chimney and he let me go inside the blacksmith shop and pump the bellows for him to keep the fire going in the coals. **WILLIE JO PARKERSON WALLACE**

AND THEN THERE WAS THE TIME THAT... Maysel and Mary were down in the plum orchard shaking down plums. Grandmother's prize hen, a Columbia Wyandotte, (which was a white chicken with a straw neck) was in the orchard, too, and would pick up the nicest, juiciest plums as they fell from the tree. That went on for a while until Maysel got her fill of that ole hen. She picked up a stick and threw it and the hen fell in her tracks. She had killed her! They began to panic because this was a hen that Grandmother was counting on to start a new breed. After some time, as they agonized over what had happened and how Grandmother was going to react, the hen began to stir and finally stood, rolled her head around, let out a squawk and ran, rather shakily, out of the orchard, much to the delight and amazement of Maysel and Mary!

ON ANOTHER OCCATION..... Maysel and Mary had climbed up in the barn loft to get some peanuts that had been harvested and were hung to dry. Maysel chose her bunch, threw them to the ground and began her descent. Before she could reach the ground, a hungry hen had picked up the peanuts and was running across the barnyard with her snack. When she reached the ground a very much not amused Maysel was in hot pursuit, exclaiming "_____ you, I'll get you, you ole _____, you!" (This is a story that Aunt Rene loved to tell)

NANCY COWAN

I remember riding a corn shuck mop in the "dog run" of the Austin Place. Granddaddy would make a mop from a board about 12 to 14 inches long and 8 to 10 inches wide. He drilled holes in the board, stuffed them with corn shucks and put on a long handle to pull it with. Grandmother would put us kids to work, one would ride the mop and the other would pull it, thus cleaning the dog run. We were just having fun but Grandmother was getting the cleaning done. She wash each week but at some point in the summer she would bring out all the kitchen chairs and scrubbed them down really good.

At planting time each year Granddad and Uncle Tom would always get into an argument. They argued over when to plant the

seeds in the ground. Uncle Tom would always go by the Farmer's Almanac to plant and Granddad declared each year that he planted in the ground not the moon. Regardless they always made plenty.

MARY ANN TUMLISON GWIN MORMON

THE ROGERS CEMETERY

Uncle Tom had several graves to take care of for which he was paid a small sum to attend to at the Rogers Cemetery. This story happened one summer when Jerry and I were staying with Granddaddy, Grandmother and Uncle Tom. He had to go do his grave tending so we begged him to take us along, which he finally did just to get us to shut up. He didn't want to take us since we were both so small. I was only about 6, maybe 7, and Jerry was only 4 or 5, so this was in the late 1940's. He let us go if we would carry the hoe, which we did, and we had to keep up. (After thinking about it he must have wanted us to go, because he had to walk slowly for us to keep up with him, Uncle Tom was a very strong man.) We started down the road along the old Atkins field and towards the old Pitts place. About halfway down the road we cut across a bottom on a trail to the left and up a sloping hill toward the Rogers Cemetery. (This is the same place that several years later, about 25, that Mother, Aunt Maysel and Dira, my dog, killed a couple of squirrels during a Fall squirrel hunt and outing around the Old Place. Mother and Aunt Maysel shook the bushes to turn the squirrels. (They both said they knew how to do that, but didn't want to shoot my shotgun.) Anyway Uncle Tom spent a couple of hours cleaning off several graves at the cemetery and then he began to notice the wind was picking up and it was getting a little dark and stormy looking. I didn't like it because this was a cemetery and it was only mid afternoon. I think he was a little uneasy too. He rounded us up and got his equipment together, along with the hoe and said, "Come on, let's go!" We left out of there a whole lot faster than we came in and it was getting really dark and lightning started flashing all around with booming thunder. We made it almost back up to the ridge on the old road, but then the rain started coming down hard along with some pretty good size hail. The wind was really howling too. He put us in a low area under a big oak tree and we

stayed there about 20 to 30 minutes with his arms around us. We were all soaking wet and with the hail it was strangely cool for midsummer, but we felt safe with Uncle Tom. After a while it was over and we went on home. Several big trees were knocked over along the way and a lot of branches were broken but no damage was done to the home place or the corn fields. The rain was welcomed and needed. Uncle Tom said he thought there was a cyclone somewhere that day, but it must have missed us. He and Granddaddy called the steady strong winds of the hurricane season during late summer and early fall "September Gales." **BILL TUMLISON**

One Monday morning, Mother said that Jo and I could go to Mom and Daddy Austin's and spend the week. We left our home after dinner on Monday, carrying our changes of clothes in a paper sack, for our walk through the woods to their home. We walked up the last hill, hurried across the "stomp", put our clothes sacks down in the hall and headed straight for the "safe" in Mom Austin's kitchen. We knew that there would always be several cold biscuits left over from breakfast. There is simply no greater treat for a little boy who has just finished a long walk through the woods, than a molasses biscuit (or two). In order to appreciate how delicious a molasses biscuit is, you have to understand the proper procedure for making it. First, you place the biscuit in your left hand and with your right forefinger bore a hole in the middle of the biscuit about two thirds of the way into it. Next, you take the molasses pitcher and pour the hole full of molasses. Allow time for the biscuit to absorb the molasses and pour the hole full again. The idea is to get as much molasses into the hole as possible. Sometimes a third filling is necessary! Now, this next step is very important. Lick any excess molasses from the biscuit and place it upright against a bowl or some other object on the table, maybe between the salt and pepper shakers or the pepper sauce bottle. Repeat the procedure of boring a hole in a second biscuit and fill it with molasses. After the second biscuit has been filled to the limit, and with a biscuit in each hand, walk to the back steps and munch on possibly the best treat in the world. **JIMMY PARKERSON**

Granddaddy was always working on something. I remember one day he was working on his truck with the motor running. As he

worked he somehow caught his finger in the fan pulley and it cut the tip off. Before he knew it an old hen, which was pecking nearby, grabbed up the piece of finger and ran off.

MARY ANN

TUMLISON GWIN MORMAN

Blackberry picking with the Austin Bunch was another family gathering second only to the July 4th Family Reunion. It was a continual happening when the blackberries were ripening during June and into July each summer. At various times almost all of the bunch would get together and do some serious berry picking, usually loosely organized by Grandmother. Everybody would get out the #8 Mrs. Tucker's Shortening (lard) buckets, some baskets, other pails, cans and jars to put the picked berries in. Grandmother liked doing all of this to get the blackberries because they were free for the taking and you could have fun while you picked them. To collect everybody's berries she would get out her #3 and #2 washtubs in case you needed them both. (Now for you younger folks, it takes some hard work and some serious, serious blackberry picking to fill a #3 washtub, much less both the #3 and the #2). Everybody would get their stuff together and meet at the home place when the berries were beginning to ripen real fast. The usual gear was blue jeans or khakis, high top shoes or boots, long sleeve shirts, and hats or caps. This kind of clothing seems like it would be warm for the season and it was, but you had to keep the red bugs and ticks off you and try to keep the scratches from the briars to a minimum. You did tend to sweat a lot but since everyone did nobody minded. Everyone, of course, had to have their own snake poking stick. This was a command from Grandmother, Aunt Maysel and Mother. Some of our bunch said the snakes would just get out of the way while you were wading your way through the briars. Some of the snakes poking sticks were a little longer and a little sturdier than the others according to the individual needs and proportional to how nervous they were about snakes. Mother and Aunt Maysel were very nervous about snakes, especially if they saw one, and they didn't really care what kind it was as long as it was going the other way. If we asked what kind of snake it was we were told that it was going the other way and that's all we needed to

know. They didn't particularly care what kind of snake, lizard, frog or whatever it was as long as it was gone. Mother and Aunt Maysel carried very long and sturdy snake poking sticks. The best places to pick berries was the Jackson 5 acre new ground hay field, the old White house place, over around Curtis Lake and Aunt Rene's place which had several good patches of berries if you could beat the Snyder bunch to them. Grandmother and all the Sisters; Aunt Gerald, Aunt Maysel and Mother could really pick blackberries and I mean really pick them. They all **KNEW HOW TO WORK AND HAD WORKED HARD** all their lives. They all worked surely and steadily, not competing with each other as we kids did, filling up the Mrs. Tucker's buckets and dumping them in the wash tubs; all the while talking intermittently and telling one story or another. Every once in a while one would break off to check on kids, or because of a wasp, a snake or something else. At the end of a good day of picking the #3 washtub would be full and sometimes the #2 and all the buckets. The berries would be taken back to the house and water drawn out of the old well to wash them down. There ain't nothing better than blackberry jelly and jam unless it is Blackberry Cobbler or Blackberry Cobbler with Bluebell or Homemade ice cream.

Granddaddy was a carpenter, a farmer, a mechanic, a merchant, a salesman, a hunter, an expert sausage maker, butcher, ribbon cane molasses man, smokehouse meat maker and all around Jack-Of-All-Trades. He built the room that Jerry and I slept in at our house in Snyder. Harry Joe had used it as his room before he went to the Navy. He closed off one half of the front porch of the old white "shotgun" house in which we lived in at Snyder. It wasn't exactly a shotgun house we lived in because you couldn't see all the way straight through it from front to back. (As we all know the true test of a shotgun house is that you could, if you really wanted to or thought you had a real good reason to, shoot a shotgun straight through the house from screen door in the front to the screen door in the back and not hit anything in the house unless you really wanted to, or if it was standing between the screen doors, which would be kind of unfortunate for anything or anybody in such a position if the shot was fired.) So we didn't really have a shotgun house that we could test but we almost did a couple of times. Granddaddy had walked all the way to Snyder

bringing his tools to work on building the room and to work on some shelves and a storage room at the Post Oak Store with Daddy and Mother. As you all know Uncle Tom's and especially Granddaddy's tools were always well taken care of, well oiled, sharp, never left out in the weather since they cost money to replace. If you went to pickup one of their cutting tools (after they asked you to) you didn't have to wonder if it was sharp or not because it always was. They didn't have to have anyone else sharpen or repair them either. They did it themselves. They could fix pert near anything and repair most. They didn't spend much money, if any, on having anyone repair something for them. Granddaddy had been working that day down at the Post Oak Store with Daddy and Mother helping him some. I believe it was a school day and we kids were off to school. His saw slipped somehow and he cut himself pretty badly. He bandaged it up and went on home walking. Daddy wanted to take him because he was worried about him but Granddaddy said he was alright and that Daddy had to take care of his store and he could make it just fine. Grandmother told Mother later that his bandages were soaked with blood when he got home and that he had to sit down a couple of times on the way because he was getting weak and dizzy. She took care of him and patched him up and he was back at work on the room and the store after a couple of days rest. Granddaddy was never one to rest for very long. I believe it was the next year he and Grandmother decided to move out to Hamburg in the fall of the year to live in a house near where Jake and Mary Ann's (now John and Mary Ann's) place was later. The Highway Department compound is right near where they lived. Jerry and I would go out to help mow their yard and work in the garden and stay with them some. Granddaddy and Uncle Tom didn't really like it there; they liked the old home place.

I remember when Uncle Tuck and Aunt Maysel came by the store in their car about a year later and stopped to talk a short while to Mother and Daddy. Uncle Tuck was in a big hurry. Granddaddy wasn't feeling well and they were taking him to the doctor and to the hospital in Greenville, MS. That's when we knew it was serious, I never knew him to go to the doctor. Granddaddy and Uncle Tom had been cutting down some pine branches; cleaning up the place and throwing the branches into a burn pile and working real hard like they

had always done. He overworked himself and had a stroke; it was serious. Jerry and I were standing to the side out of the way of the grownups, looking and listening in as to what was going on. We didn't understand it all and thought he was going to the doctor because of a bad cold or something. We should have known better but we didn't. He looked over at us and motioned us to come over to the window where he sat in the back seat with Grandmother. He told us both to be good boys. That is the last time we saw him alive. He died a day or so later in the King's Daughters Hospital in Greenville, MS. It was the saddest day in our lives.

BILL TUMLISON

Grandmother was old when I met her. I guess that would have been shortly after November 5, 1953, but my first recollections were more like 1959 or so. I don't remember anything about the Austin place as an operating farm. There is some vague memory of climbing over steps in the fence, but all I really remember is picking fruit, apples, figs and blackberries. I have a few memories of her house in Hamburg. We would usually stop in, either to or from our trips to "town" and Grandmother would provide the kids with a treat and send us to the back steps to enjoy it. Chicken salad and lemonade were specialties. Uncle Tom always said the salad was made from a tough old rooster and I believed him, because I didn't see too many roosters around. I don't even remember much but I do remember the bird, a parakeet I guess. I can't remember his name or where in the house he was kept. I never got to spend much time with him, but I admired him from afar, the backyard you know. Since I spent so much time there you'd think I'd remember something about that yard, but for the life of me, I can't. The front porch was a different matter. I remember sitting in the swing the day Grandmother "broke up housekeeping". Aunt Gerald was coming out the front door with three dresser drawers stacked one on top of the other in her arms. She had to peep around the side to see where she was going. And I was just "a swingin'" as the song says, with my feet and legs rigidly pointed straight ahead. The arch of the swing brought me in direct contact with the second drawer on about her third step onto the porch. She was peeping around the opposite side of the drawers from me and never knew what hit her but she made a quick recovery and never

dropped a drawer. I, of course, willingly made my way around the side of the house to the back steps where I felt right at home.

One of my fondest memories of Grandmother came in her later years. In 1975, Grandmother had finally slowed down to the point that most of her day was spent doing embroidery. We could hardly keep her busy! Aunt Maysel was always looking for a new project for her to stitch. I bought an Avon embroidery kit, a picture of pheasants, so I took it to her thinking she would be busy for a month. It was a big picture! About a week later Aunt Maysel called and asked if I had anything else she could work on. Anyway, I had it framed and we entered it along with some pillowcases in the Senior Citizens category of the Ashley County Fair. On September 11, 1975, at the age of 88, my Grandmother won three First Place ribbons and a Best of Show for doing what she loved to do and had done all her life. It don't get much better than that! She was old when I met her but what a legacy she left me.

NANCY TUMLISON COWAN

GRANDDADDY AND GRANDMOTHER AUSTIN are gone now, as are their daughters, but their memory and secrets will continue to be passed down each generation. Some of us can actually remember both of them, others remember Grandmother only, but sadly there are a lot who will have to rely on the memories of others. So we set these memories into words hoping to carry on what Granddad and Mama Austin began.

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FAVORITE RECIPES

FROM MY COOKBOOK

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APPETIZERS, BEVERAGES

CHEESE & BACON SPREAD

1 lb. sharp cheddar cheese, 1/2 c. slivered almonds
grated 2 c. mayonnaise
Bacos (to taste)
6 chopped green onions
(including tops)

Mix cheese, Bacos, onions, almonds and mayonnaise in order given.
Serve on your favorite cracker.

Linda Tucker

CHEESE STRAWS

1/2 lb. Cracker Barrel sharp 1/2 tsp. red pepper
cheddar cheese, grated and 1 tsp. salt
room temperature 2 c. sifted flour
1 1/2 stick oleo, softened

Mix cheese with oleo until light and fluffy. Add red pepper, salt and flour. Blend thoroughly. Use a cookie press to shape straws onto ungreased cookie sheet. Bake at 375 degrees for 8 minutes.

Mary Tumilson

FROSTED ALMOND PARTY SPREAD

1 pkg. (8 ounce) cream cheese, 2 green onions (chopped)
softened 1/8 tsp. nutmeg
1 1/2 c. shredded Swiss cheese 1/8 tsp. pepper
1/3 c. mayonnaise 1/3 c. sliced almonds

Mix together cream cheese, Swiss cheese, mayonnaise and onions. Add nutmeg, pepper and almonds. Bake at 350 degrees for 15 minutes, stirring once. Serve with croutons. These can be made from 3 to 4 French breadsticks, garlic powder, herbs (if desired) and garlic oil. Cut bread sticks into croutons. Mix garlic, herbs and oil together. Drizzle over croutons. Bake at 450 degrees for 8 minutes. Serves 4 to 6.

Nancy Cowan

MARINATED BROCCOLI

1 1/2 c. cider vinegar 1 Tbsp. dill weed
1 c. cooking oil 1 tsp. garlic salt
1 Tbsp. MSG fresh broccoli (cut to your
1 Tbsp. sugar preference)
1 tsp. salt

Mix together vinegar, oil, MSG, sugar, salt, dill and garlic salt. Pour over broccoli. Marinate overnight in refrigerator. I love this stuff! Serve cold.

Nancy Cowan

PARTY SAUSAGE

- | | |
|---------------------------------|----------------------------|
| 1 lb. hot sausage | 1/2 tsp. oregano |
| 1 lb. regular sausage | 1/2 tsp. garlic powder |
| 1 lb. Velveeta cheese | red ground pepper to taste |
| 1 loaf cocktail rye party bread | (optional) |

Brown sausage and drain grease. Add cheese, oregano, garlic powder and red pepper. Cook until cheese melts. Spread on rye bread. Bake at 400 degrees for 8 to 10 minutes, or until lightly browned. Very good frozen before baking. Take from freezer and bake when frozen.

Linda Tucker

PINEAPPLE-CHEESE BALL

- | | |
|---|--|
| 2 pkg. (8 ounce) cream cheese,
softened | 1/4 c. chopped bell pepper |
| 1 can (8 1/2 ounce) can crushed
pineapple, drained | 2 Tbsp. minced onion |
| 2 c. chopped pecans | 1 Tbsp. seasoned salt |
| | few drops of Tabasco Sauce to
taste |

Combine cream cheese, pineapple, bell pepper, onion, salt, Tabasco and 1 cup of nuts. Mix well. Chill and shape into a ball. Roll in remaining nuts. Serve with your choice of crackers.

Missy Hicks

SAUSAGE BALLS

- | | |
|--|---------------|
| 1 lb. sausage | 3 c. Bisquick |
| 10 ounce package grated
cheddar cheese, room
temperature | |

Allow cheese to come to room temperature. Combine cheese with sausage and Bisquick (by hand). If mixture is too dry add a small amount of water. Shape into 1 inch balls and place on ungreased cookie sheet. Cook in 350 degree oven until brown. (about 15 minutes)

Chris Mhoon

SHRIMP DIP

- | | |
|---|---|
| 1 pkg. (3 ounce) cream cheese
(softened) | 1/2 c. celery (finely chopped) |
| 1/2 c. mayonnaise | 1 1/2 Tbsp. lemon juice |
| 1/2 c. green onions (chopped) | 1 can (6 ounce) tiny shrimp
(rinsed and drained) |

Place in a mixing bowl, cream cheese, mayonnaise, onions, celery, lemon juice and shrimp. Mix slowly until well blended. Refrigerate overnight. Serve with cracker.

Nancy Cowan

STUFFED MUSHROOM DELIGHT

24 large fresh mushrooms	1/8 tsp. salt
1 lb. pork sausage (I use turkey sausage)	1/2 tsp. pepper
1/2 c. chopped onion	1 pkg. (8 ounce) cream cheese, softened
2 Tbsp. minced parsley	

Clean mushrooms with damp paper towels. Remove mushroom stems; chop stems and set caps aside. Combine chopped stems and sausage in a large skillet and cook over medium heat, stirring to crumble, until meat is brown. Drain meat mixture onto paper towels to remove grease. Return to skillet, adding onions, parsley, salt and pepper. Cook until thoroughly heated. Add cream cheese, stirring until blended. Place mushroom caps on an ungreased baking sheet; spoon sausage mixture into caps. Broil 6 inches from heat for 5 minutes or until browned.

Linda Gilliam

SALSA (*)

3 medium hot peppers	1 1/2 tsp. chili powder
3 bell peppers	1/2 c. vinegar
3 large onions	4 Tbsp. sugar
8 large tomatoes (or 3 large cans of tomatoes)	2 tsp. salt
2 to 3 cloves minced garlic or 1 1/2 teaspoon garlic powder	1 1/4 c. tomato paste (2 cans)
	1 Tbsp. fresh cilantro, minced

Dice onions, peppers and tomatoes. Heat and add garlic, chili powder, vinegar, salt and sugar. Cook at medium heat slowly until vegetables are tender. Add tomato paste and bring to a boil. Add fresh cilantro, let cool and serve or place boiling hot into jars (without cilantro) and seal. This is a great gift idea. Homemade salsa, chips and cheese in a basket. You may not like as much garlic or chili powder. Adjust it to your taste.

Nancy Cowan

HOT CRACKERS (*)

1 1/3 c. canola oil	1 box saltine or Ritz crackers
3 Tbsp. crushed red pepper	
1 pkg. Hidden Valley Ranch Dressing Mix	

Heat oven to 250 degrees. Place crackers in a large oven container. Mix oil, red pepper and dressing mix together. Pour over crackers and place in preheated oven, shaking lightly every 15 minutes for 1 hour total. Remove from oven, let cool. Store in an air tight container. DO NOT REFRIGERATE!

Leann Coody

ALMOND TEA (*)

1½ c. sugar	1½ tsp. vanilla flavoring
9 c. water	3 c. strong tea
¼ c. lemon juice	½ c. Tang
1½ tsp. almond flavoring	1 can (large) pineapple juice

Simmer and cool sugar, 6 cups water and lemon juice. Add almond flavoring, vanilla flavoring, tea, Tang, 3 cups water and pineapple juice. Mix well. Serve hot or cold. Freezes well.

Jo Wallace

EGG NOG (*)

2 doz. eggs	1 pt. bourbon whiskey
1½ c. sugar	2 qt. heavy cream
½ gal. sweet milk	

Separate eggs and beat yolks until creamy. Whip 1 cup sugar into yolks. Beat whites with remaining sugar until they stand in peaks. Beat whiskey into yolk mixture. Add milk and whites. Whip cream until very stiff and add to mixture, mixing well. Makes 2½ gallons. ENJOY!

While not the secret recipe it could be a close second.

Pat Thompson

INSTANT SPICED TEA

2 c. Tang	¼ tsp. ground cloves
1 c. sugar	1 tsp. ground cinnamon
1 c. instant lemon flavored low calorie tea	

Mix together Tang, sugar, lemon tea, cloves and cinnamon and store in an air tight container. Mix 2 teaspoons with 1 cup of hot water. Serve.

Chris Mhoon

JAN'S PUNCH

1 large can unsweetened pineapple juice	1 small package unsweetened strawberry Kool-Aid
1 large can frozen orange juice	1½ c. sugar

Prepare frozen orange juice per directions on can. Add pineapple juice, Kool-Aid and sugar; mixing well. Then finish with water if necessary to make one gallon.

Janice Parkerson

PTA PUNCH

2 oz. citric powder
2 qt. boiling water
1 large can frozen orange juice,
thawed

4 qt. cold water
5 to 6 c. sugar

Mix citric powder and 2 quarts boiling water. Let set overnight. The next day add orange juice 4 quarts cold water and sugar

Aunt Sudie Noble kept this punch made up and in the refrigerator all the time. It was my favorite. She said it was named "PTA Punch" because it was the only kind of punch they ever had at PTA meetings. It's delicious, especially when it's slushy.

Nancy Cowan

STUFFED MUSHROOMS (*)

12 whole large fresh mushrooms
1 Tbsp. vegetable oil or olive oil
1 Tbsp. minced garlic
1 pkg. (8 ounce) cream cheese,
softened

1/4 c. Parmesan cheese
1/4 tsp. ground black pepper
1/4 tsp. onion powder
1/4 tsp. ground cayenne pepper
1 lb. crab meat or 1 can
drained (optional)

Preheat oven to 350 degrees. Spray a baking sheet with cooking spray. Clean mushrooms with a damp paper towel. Carefully break off stems. Chop stems extremely fine, discarding tough ends. Heat oil in a large skillet over medium heat. Add garlic and chopped mushroom stems and fry until moisture has disappeared, taking care not to burn garlic. Set aside to cool. When garlic and mushroom mixture is no longer hot, stir in cream cheese, crab meat, Parmesan cheese, black pepper, onion powder and cayenne pepper. Mixture should be very thick. Using a little spoon, fill each mushroom cap with a generous amount of stuffing. Arrange the mushroom caps on the prepared cookie sheet. Bake for 45 minutes in a preheated oven, or until mushrooms are piping hot and liquid starts to form under caps.

Pat Thompson

SAUTEED MUSHROOMS (*)

1 pkg. (12 ounce) fresh mushrooms (can be left whole or sliced)
2 Tbsp. butter or olive oil

1/2 tsp. minced garlic
1/4 c. wine (optional)
salt and pepper to taste

Melt butter or warm olive oil in a heavy skillet. Add mushrooms, garlic and sprinkle lightly with salt and pepper. Saute over medium heat until mushrooms are cooked through, about 5 to 7 minutes. If desired, add wine and simmer for 1 minute. Serves 4.

Pat Thompson

Notes

SOUPS, SALADS

RUNNING CREEK LONGHORN CHILI

2 lb. coarse ground longhorn lean chili meat	1 small bell pepper (chopped)
2 Tbsp. plus 1 teaspoon chili powder	1 can tomatoes
1 c. chopped onions	1 can water
shake of red pepper	2 tsp. cumin
shake of paprika	1 tsp. oregano
1 Tbsp. salt	1 tsp. basil
	½ tsp. garlic powder
	2 bay leaves

Brown meat and drain. Add onions, bell peppers, tomatoes, chili powder, red pepper, paprika, salt, cumin, oregano, basil, garlic powder, bay leaves and water. Cook on medium heat. When mixture starts to boil, turn burner to simmer and let simmer for 2 to 3 hours.

Jo Wallace

POTATO SOUP

8 c. diced potatoes	1 large can Pet Milk
2 diced onions	3 to 5 Tbsp. flour, mixed in ½ cup water
1 stick of butter	Tabasco sauce
salt & pepper to taste	

In a sauce pan cook potatoes, onions butter, salt and pepper on medium heat until tender (about 45 minutes) in enough water to cover. Add Pet milk. Put flour in a jar with a little water (½ cup) and shake. Add to soup to thicken. Add a few drops of Tabasco sauce and bring to a boil. (Don't let it continue to boil) Serve immediately.

Linda Tucker

MEXICAN CHEESE SOUP

2 whole chicken breasts (cooked and cut into bite size pieces)	1 clove of garlic (mashed)
7 c. water	1/4 c. butter
5 chicken bouillon cubes	1/4 c. flour
3 c. diced potatoes	2 c. milk
1 carrot (grated)	3/4 of a 16 ounce block of Mexican Velveeta cheese (cut into chunks)
1 large onion (chopped)	1 small jar pimento
1 head fresh broccoli (chopped into bite size pieces)	salt & pepper to taste

In a large saucepan combine 4 cups water, 4 bouillon cubes, potatoes, carrot, onion, broccoli and garlic. Boil until tender and drain. While the vegetables are cooking in a double boiler, combine butter and flour to make a paste. Add milk and cook, stirring constantly, until thickened and smooth. Add cheese a few chunks at a time to milk mixture. When thickened and cheese is melted, add chicken and combine with cooked vegetables. Add 3 cups water, 1 bouillon cube, dissolved in water, pimento, salt and pepper. Heat to desired temperature; Serve and enjoy.

This was originally Tanya Tucker's Potato Cheese Soup recipe that Lance had until I added a few ingredients here and there. Lance decided that it needed a Mexican name so he calls it El Chicken Supreme. It's a favorite at our house! (Nancy)

Lance & Nancy Cowan

OLD FASHIONED BURGEOO

- | | |
|--|---|
| 1 (2 to 2½ pound) pork loin
roast | 2 c. frozen cut okra |
| 1 (2 to 2½ pound) broiler fryer | 1 (1 pound) package carrots,
scraped and diced |
| 12 to 14 c. water | 1 green pepper, chopped |
| 4 lb. ground beef | ¾ c. celery, chopped |
| 6 c. frozen whole kernel corn | ¼ c. fresh parsley, chopped |
| 5 c. frozen purple hull peas | 1 tsp. salt |
| 5 c. lima beans | 1 tsp. celery salt |
| 3 c. chopped cabbage | 1½ tsp. pepper |
| 2 medium potatoes, peeled and
cubed | Cavender's Greek Seasoning,
Optional |
| 2 medium onions, chopped | |
| 3 c. (16 ounce) whole tomatoes,
chopped | |

Combine pork, chicken and water in a large Dutch oven. Bring to a boil. Cover, reduce heat and simmer 2 hours. Drain meat, reserving broth. Remove bone and shred pork. Skin, bone and shred chicken. Return meat to broth. Brown ground beef in a large skillet, drain. Add ground beef, corn, peas, lima beans, cabbage, potatoes, onions, tomatoes, okra, carrots, green pepper, celery, parsley, salt, celery salt, pepper and Cavenders to broth. Return to a boil. Reduce heat and simmer uncovered 2 hours. Stir often. Add water, if desired, for a thinner consistency.

This recipe originated with the early Pioneers. The inventive pioneer cooks added harvest vegetables and flavorful seasonings to their hunters' stews. Traditionally, these stews were cooked slowly in huge iron pots over a smoldering fire, which gives it a rich smoky flavor. The recipe has been reduced for kitchen cooking, also frozen and canned vegetables are used for convenience in winter months. It is much better when fresh seasonal vegetables are used. Because the cooking time has been reduced it is better to cook the stew in advance and refrigerate it to mellow the flavors. This is a favorite at the Kentucky Derby.

Linda Gilliam

CAULIFLOWER SALAD

- | | |
|---|--------------------------------|
| 1 head cauliflower, chopped | 8 strips crisp bacon, crumbled |
| 1 head iceberg lettuce, torn into
bite size pieces | ¼ c. toasted pecans, chopped |
| | 1 bottle coleslaw dressing |

Mix cauliflower, lettuce and pecans. Just prior to serving add the bacon and dressing. This is delicious and different! Prepare just enough for the meal. Left over salad becomes soggy.

Nancy Cowan

CONFETTI SALAD (*)

- | | |
|--|-----------------------------|
| 1 can crescent dinner rolls | 1/4 c. radishes, sliced |
| 1/2 c. sour cream | 1/4 c. broccoli, chopped |
| 1 pkg. (8 ounce) cream cheese,
softened | 1/4 c. carrots, sliced |
| 1/2 c. mayonnaise | 1/4 c. celery, chopped |
| 1 pkg. Ranch Dressing Mix | any other desired vegetable |

Press crescent rolls flat in a 9 x 13 inch baking dish. Bake per instructions on packaging and cool. Mix sour cream, cream cheese, mayonnaise and dressing mix together and spread evenly over baked crust. Sprinkle with assorted vegetables. Cover with plastic wrap. Use hands to press vegetables into mixture. Refrigerate.

Marilyn Hale

CORN SALAD

- | | |
|--|---------------------------|
| 1 small can whole kernel corn
(white) | 1 small cucumber, chopped |
| 3 green onions, chopped | 2 carrots, shredded |
| 4 or 5 radishes, chopped | 1 tomato, chopped |
| | 1 Tbsp. mayonnaise |

Mix corn, onions, radishes, cucumber, carrots and tomato with mayonnaise. This is a delicious light, cool, summer salad.

Nancy Cowan

GERALDINE'S POTATO SALAD

- | | |
|--------------------------------|--------------------|
| 2 or 3 boiled potatoes, peeled | vinegar to taste |
| salt and pepper to taste | 2 to 3 boiled eggs |
| butter | |

Cook potatoes and place in a bowl and cream like creamed potatoes using salt, pepper, butter and vinegar. Chop eggs and add to potato mixture. Mix well and serve hot or refrigerate for later, serving cold.

Geraldine Parkerson

MAMA'S FRUIT SALAD

2 apples, peeled and chipped	4 bananas, chipped
2 oranges, peeled and chipped	1½ c. fresh seedless grapes, split
1 can peaches, chipped	1 pkg. frozen strawberries, thawed
1 can pears, chipped	1 c. coconut
1 can apricots, chipped	1 c. chopped nuts (optional)
1 can fruit cocktail	sugar, as needed
1 can crushed pineapple	
1 large jar maraschino cherries	

In a large bowl combine apples and oranges. Drain and save juice from peaches, pears, apricots, fruit cocktail, pineapple and cherries and add fruit to apples and oranges. Mix in grapes, bananas, strawberries, coconut and nuts. If the mixture is too dry add some of the juice that was saved. Add sugar to your taste.

Mary Tumlison

PASTA SALAD

½ c. fresh mushrooms, sliced butter	½ c. Seven Seas Zesty Italian Salad Dressing
garlic powder, to taste	2 Tbsp. McCormick Salad Supreme Seasoning
½ c. celery, chopped	2 c. pasta shells or curls
½ c. green pepper, chopped	
½ c. onions, chopped	

Cook pasta in salted water. Drain and cool. Saute mushrooms in butter and garlic powder. Drain and cool. Combine pasta, mushrooms, celery, green pepper and onions. Add salad dressing and seasoning. (Add more or less of dressing and seasoning to taste). Chill for at least 2 hours before serving. Overnight is best.

Nancy Cowan

POTATO SALAD

3 large potatoes, unpeeled	1 small jar pimento
3 eggs	½ c. salad dressing (Miracle Whip)
1 small onion, chipped	1 heaping tablespoon mustard
3 sweet pickles, chipped	

Boil potatoes and eggs until well done. Set aside to cool. When cooled, peel and chip. Add onion, pickles and pimento. Mix well. Add salad dressing and mustard again mixing well. Refrigerate until serving time. This can be made ahead of time.

Mary Tumlison

TUNA MOLD

1 envelope (1 tablespoon) unflavored gelatin	1/2 c. celery, diced
1/2 c. cold water	1/3 c. onion, chopped
1 (10 3/4 ounce) can tomato soup	1/4 c. sweet pickle relish, drained
1 (8 ounce) package cream cheese (cut in chunks)	1 (6 1/2 or 7 ounce) can tuna, drained and flaked
1 c. mayonnaise	1 tsp. Worcestershire sauce
1/3 c. green pepper, diced	salt & pepper to taste

Soften gelatin in cold water. Bring tomato soup to boil. Add gelatin, stir to dissolve. Add cream cheese and beat until smooth. Add mayonnaise and chill until partially sets. Fold in green pepper, celery, onion, pickle relish, tuna, Worcestershire sauce, salt and pepper. Good as a dip with chips.

Marilyn Hale

CHICKEN TORTILLA SOUP (*)

6 corn tortillas (6 inch)	1 c. medium salsa
1/2 lb. boneless, skinless chicken breast (cut into bite size chunks)	1 c. shredded cheddar cheese
2 cans chicken broth	1/2 pkg. taco seasoning
	1 1/2 tsp. oil

Preheat oven to 400 degrees. Cut two of the tortillas into strips, toss with 1/2 teaspoon of oil. Spread into a single layer on a baking sheet. Bake 10 to 12 minutes or until crisp stirring occasionally. Finely chop remaining 4 tortillas and set aside. Heat 1 teaspoon of oil in a large saucepan on medium heat. Add chicken and taco seasoning and stir for 5 minutes. Add chopped tortillas, broth and salsa. Bring to a boil. Reduce heat to medium low and let simmer for 15 minutes. Ladle into individual serving bowls and top with cheese and tortilla strips.

Victoria Ladd

VEGETABLES

BAKED BEANS (*)

1 lb. ground beef	2 cans Pork & Beans
1/2 stick butter	1/4 c. mustard
2 c. onions, chopped	1/2 c. brown sugar
1 c. bell peppers, chopped	1/4 c. syrup
3 cans Ranch Style Beans	1 c. catsup

Brown meat and drain. Cook onions and peppers in butter until onions are clear. In a large bowl combine meat with onions and peppers, beans, mustard, brown sugar, syrup and catsup. Mix well and pour into a casserole dish. Cook covered for 1 1/2 to 2 hours at 300 degrees.

Pat Thompson

THREE BEAN SALAD (*)

1 can cut green beans	3/4 c. plus 1 tablespoon sugar
1 can wax (yellow) beans	2/3 c. vinegar
1 can dark red Kidney beans	1/3 c. cooking oil
1 onion, cut into rings	salt and pepper to taste

Rinse and drain green beans, wax beans and kidney beans. Mix in onion and set aside. Mix together until sugar dissolves; sugar, vinegar, oil, salt and pepper. Pour over bean mixture and refrigerate. Serve cold.

Pat Thompson

HOMINY CASSEROLE

1/4 c. chopped onion	1 (8 ounce) carton sour cream
2 Tbsp. melted butter	1 tsp. chili powder
2 (15 1/2 ounce) cans hominy, drained	1/4 tsp. salt
2 (4 ounce) cans chopped green chillies, drained	1/8 tsp. pepper
	1 1/2 c. shredded cheese

Saute onion in butter in a large skillet for 5 minutes. Add hominy, green chillies, sour cream, chili powder, salt, pepper and 1/2 cup cheese. Mix well. Pour into a lightly greased 10 x 6 x 2 inch baking dish. Bake at 400 degrees for 20 minutes. Sprinkle remaining cheese (1 cup) over top and bake an additional 5 minutes or until cheese melts. Serves eight.

Chris Mhoon

DIRTY RICE

1 c. Uncle Ben's Converted Rice	1/2 c. green onions, chopped
1 can beef consomme	1/2 c. bell pepper, chopped
1/2 soup can of water	1/2 c. fresh mushrooms, chopped
3/4 stick butter	salt and pepper to taste

Saute onions, pepper and mushrooms in butter. Add consomme, water, salt and pepper. Bring mixture to a boil. Put rice in a casserole dish. Pour vegetable mixture over rice and bake at 375 degrees for approximately 30 minutes.

Nancy Cowan

HAWAIIAN RICE

1/2 c. cooking oil	2 Tbsp. water
1/2 c. celery, chopped	3 Tbsp. soy sauce
1/2 c. water chestnuts, sliced	1 Tbsp. pineapple juice
1/2 c. green onions, chopped	1/2 c. frozen peas, lightly steamed
2 Tbsp. parsley, chopped	2 c. shelled shrimp (optional)
3 c. cooked rice	1 c. crushed pineapple (optional)
1/2 c. ham, cubed	
salt to taste	
pepper to taste	

Heat oil, add celery, chestnuts, onions and stir fry for 3 to 4 minutes. Add rice and ham (shrimp and pineapple). Combine parsley, salt, pepper, water, soy sauce and pineapple juice and add to rice mixture. Add peas last. Heat thoroughly and serve immediately. This dish, without the shrimp and pineapple, is a great side dish for shish-ka-bobs. When shrimp and pineapple are included serve it as a main dish.

Nancy Cowan

YELLOW CORN RICE CASSEROLE

1 pkg. yellow rice	1 can cream of mushroom soup
1 small can Green Giant Yellow Mexican corn	2 Tbsp. butter
	Velveeta Cheese, grated

Prepare rice according to directions on package, omitting butter. Add corn, soup and butter. Mix well. Sprinkle with grated cheese. Bake at 350 degrees until cheese bubbles.

Kathy Tumilson

COMPANY POTATOES (*)

- | | |
|---|--------------------------------|
| 1 (32 ounce) package frozen hash brown potatoes, thawed | 1 (8 ounce) carton sour cream |
| 2 stick butter, melted | 1/2 small onion, chopped |
| 1 can cream of chicken soup | 12 oz. Velveeta Cheese, grated |
| | 1 tsp. salt |
| | 2 c. corn flakes, crushed |

Place fully thawed potatoes in a greased 13 x 9 inch dish. Combine 1 stick of melted butter, chicken soup, sour cream, onion, cheese and salt. Pour over potatoes. Sprinkle cornflakes on top. Drizzle with 1 stick of melted butter. Bake at 350 degrees for 45 minutes.

Pat Thompson

SQUASH CASSEROLE (*)

- | | |
|---------------------------------|------------------------|
| 3 medium squash, cut in rings | 1 egg, beaten |
| 1 medium onion, chopped | 1/2 tsp. salt |
| 1/2 c. cracker crumbs | 1/2 tsp. black pepper |
| 1/2 c. cheddar cheese, shredded | 4 Tbsp. butter, melted |

Cook squash and onion in salted water until tender. Drain. Add bread crumbs, (reserving 1 tablespoon for top), 1/2 of cheese, egg, salt, pepper and butter. Spoon into greased casserole dish. Top with remaining bread crumbs and cheese. Bake at 375 degrees for 10 minutes or until brown. Serves 4.

Pat Thompson

SQUASH DRESSING (*)

- | | |
|--------------------------------------|------------------------------------|
| 2 c. cook squash, mashed and drained | 2 Tbsp. bacon drippings |
| 1 medium onion, chopped | 3 eggs, well beaten |
| 2 c. cornbread crumbs | 2 cans cream of chicken soup |
| 1 small jar of sliced mushrooms | dash of black pepper |
| 1 tsp. sugar | small amount of Pet milk if needed |
| 1 Tbsp. poultry seasoning | |

Mix squash, onions, cornbread crumbs, mushrooms, sugar, poultry seasoning, bacon drippings, eggs, chicken soup and pepper together. If mixture is too dry add a small amount of Pet milk until you get the desired consistency. Bake at 350 degrees about 30 minutes.

Mary Tumlison

FRIED GREEN TOMATOES (*)

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|---|---|
| 3 large firm green tomatoes, sliced to 1/4 inch | salt and pepper to taste or your choice of seasonings |
| 1/2 c. corn meal or flour | |

Season tomato slices and dredge in meal or flour. Deep fry at 350 degrees until brown.

Pat Thompson

GREEN TOMATO PIE (*)

Crust:

2¼ c. biscuit mix **½ c. milk**
2 tsp. fresh thyme, chopped, or
½ teaspoon dried

Place the biscuit mix and thyme in a large bowl. Quickly stir in the milk with a fork until just blended. Press the dough into a greased 10 inch pie pan.

Filling:

1 onion, sliced thin	2 Tbsp. fresh chives, chopped
6 green tomatoes, peeled and sliced	2 c. mayonnaise, preferably homemade
1 tsp. sugar	1 tsp. fresh lemon juice
salt & pepper to taste	6 oz. sharp cheddar cheese, grated
2 Tbsp. fresh basil, chopped	

Preheat oven to 375 degrees. Arrange the onion on top of the crust. Layer tomatoes, sugar, salt, pepper and herbs on top. In a medium bowl, mix mayonnaise, lemon juice and cheese. Spread mayonnaise mixture over the tomatoes and bake in preheated oven until it is golden and bubbly on top, about 30 to 40 minutes. Serve hot or at room temperature. Serves 6 to 8.

Nancy Cowan

CONSOMME RICE (*)

1 c. instant rice	1 stick butter
1 can beef consomme	½ c. chopped onion
1 can Dawn's Steak Sauce	1 can sliced mushrooms

Brown rice in a large skillet with butter and onions. Pour in steak sauce, consomme and mushrooms. Bring to a boil. Turn to low heat and let simmer until rice soaks up juices, about 10 to 15 minutes, stirring occasionally.

Tiffany Ladd

FRIED CABBAGE (*)

½ head of cabbage, shredded	¾ stick of butter
½ large onion, chopped	½ Tbsp. Dale's seasoning
2 Tbsp. soy sauce	salt & pepper to taste

Place all ingredients in a large skillet. Cook on low heat, covered. Stir occasionally. Cook until lightly browned or to your liking.

Tiffany Ladd

GLAZED GREEN BEANS (*)

3 cans French style green beans ¼ c. brown sugar
1 tsp. garlic salt 6 pieces of bacon
1 stick butter, softened

Cook bacon until crisp and set aside, reserving bacon grease. Drain beans and pour into a baking dish. Mix butter, garlic and brown sugar together and spread over beans. Pour grease over mixture and cover with bacon. Bake for 30 minutes at 350 degrees.

Tiffany Ladd

WEDDING POTATOES (*)

1 pkg. frozen square hash 1 can cream of mushroom soup
 browns, thawed 1 pkg. Cheddar cheese, 2 cups
½ stick butter, melted 8 oz. sour cream

Mix together hash browns, butter, soup and sour cream. Pour into a prepared casserole dish. Top with cheese and bake at 300 degrees for about 40 to 50 minutes or until potatoes are done and cheese is bubbly.

Katy Gwin

SOUR KRAUT & WIENERS (*)

1 pkg. Bryan wieners (12 in 1 can sour kraut
 package) ½ c. water

Cut wieners into 1 inch pieces and place in a sauce pan. Add kraut and water. Bring to a boil and cook until there is very little water left. Season to taste.

Amanda Murdaugh

TWICE BAKED POTATOES (*)

4 large baking potatoes 1 c. shredded cheese
¼ c. Ranch dressing bacon bits
¼ c. butter or margarine salt, pepper and garlic salt to
½ c. sour cream taste
½ c. milk

Peel and cube potatoes. Boil until potatoes are soft and drain. Add Ranch dressing, butter, sour cream, milk salt, pepper and garlic salt to taste. Mix together and pour into a baking dish. Top with cheese and bacon bits. Bake at 350 degrees until cheese is melted.

Victoria Ladd

Notes

MAIN DISHES

BEEF

BEEF STROGANOFF

2 lb. round or sirloin steak, sliced thinly	1 c. beef consume
1 tsp. prepared mustard	1 onion, sliced
3 Tbsp. butter	3 Tbsp. sour cream
1 Tbsp. flour	salt & pepper to taste
	egg noodles, cooked

Remove fat from meat. Cut into 2" x 1½" strips. Season with salt and pepper. Melt butter in sauce pan; add flour and stir with whisk until blended. Meanwhile bring consume to a boil. Add all at once to butter/flour mixture stirring vigorously until sauce is thickened and smooth. Stir in mustard. In a separate pan, brown meat and onions quickly in butter. Remove to hot platter, discard onions. Add sour cream to mustard sauce. Heat for 3 minutes. Pour sauce over meat and serve with hot egg noodles.

Ressie Tumilson

MARINATED EYE OF ROUND

½ c. butter	¼ c. Worcestershire sauce
garlic salt	¼ c. spicy steak sauce
2½ lb. eye of round	¾ c. bourbon
freshly ground pepper	1 Tbsp. fresh lemon juice

Place meat in a large, deep skillet. Melt butter in a small skillet or in the microwave. Sprinkle garlic salt on the meat until it is white. Sprinkle with pepper until the top is black. Pour butter, Worcestershire sauce, and steak sauce over the meat. Pour on bourbon to wash off the sauces and then cover with lemon juice. Boil on top of the stove until the alcohol is burned off, about 2 minutes after it reaches a boil. Remove from heat and marinate, covered, in the refrigerator for about 4 hours. Cook on the grill for 30 to 40 minutes, basting with the marinade.

Lance Cowan

RED BEANS AND RICE

1 (16 ounce) package dried red kidney beans	2 Tbsp. fresh parsley, chopped
6 c. water	1/2 tsp. crushed red pepper
1 large smoked ham hock	1 tsp. salt
1 large onion, chopped	3 bay leaves
2 cloves garlic, minced	1 1/2 c. uncooked long grain rice
1/2 lb. ground beef	parsley sprigs (optional)

Sort and wash beans; place in a large Dutch oven. Cover with water; let soak overnight. Drain. Add 6 cups water, ham hock, onion and garlic. Boil 10 minutes. Cook ground beef and drain well. Add beef, parsley, red pepper, salt and bay leaves to beans; cover and simmer 2 hours. Remove ham bone and bay leaves. Discard fat, bone and bay leaves. Shred ham, and return to bean mixture. Cook rice according to package directions. Serve bean mixture over rice. Garnish with fresh parsley, if desired.

Pam Roberson

HAMBURGER CASSEROLE

2 lb. ground beef (lean)	1 can mushrooms
2 onions, chopped	1 1/2 tsp. hot sauce
1 bell pepper, chopped	salt to taste
1 clove garlic, minced	2 to 3 c. cheese
1 large can tomatoes	1 pkg. macaroni noodles,
1 can whole kernel corn	cooked
1 can black olives	

Saute meat, onions, pepper and garlic. Drain off fat. Mix with tomatoes, corn, olives, mushrooms, hot sauce and salt to taste. Add cooked noodles. Put in casserole dish and top with cheese. Cook covered approximately 45 minutes at 300 degrees. I have substituted ground turkey with this recipe. When I do, I add a beef bouillon cube. This freezes well and is good to make in advance or give as a gift with a loaf of garlic bread.

Nancy Cowan

GROUND BEEF CASSEROLE

2 Tbsp. butter	1 can tomato soup
1 lb. ground beef	1 can water
1/2 c. onions, chopped	2 tsp. garlic powder
1/4 c. bell pepper, chopped	1/2 lb. spaghetti, cooked
1 can mushroom soup	1 1/2 c. cheese

Cook in a large skillet butter, ground beef, onion and bell pepper; until beef is brown. Drain off grease. Add mushroom soup, tomato soup, water and garlic powder and mix well. Add spaghetti and 1/2 cup of shredded cheese. Put in prepared casserole dish and top with remaining cheese. Cook at 350 degrees for 30 minutes.

Stacie Vaughan

GOULASH

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|--|--|
| 1 lb. ground beef | salt to taste |
| 3 large onions, chopped | 3 eggs, hard boiled and
chopped |
| 2 or 3 cloves garlic, minced | 1 small package saltine
crackers, crushed |
| 1 (#2) can Wolf chili | 1/2 lb. shredded American
cheese |
| 1 (#2) can cream style corn | |
| 1 (#2) can tomatoes | |
| 1 small package spaghetti | |
| 1/3 small bottle Worcestershire
sauce | |

Brown onions and garlic in bacon drippings. Add meat and brown. Drain. Add chili, tomatoes, corn and Worcestershire sauce. Cook spaghetti and add to meat mixture. Put into a large 9 x 13 inch casserole dish. Top with eggs, crackers and cheese. Bake in 350 degree oven till golden.

Ressie Tumilson

LASAGNA (*)

- | | |
|---|---|
| 1 lb. ground beef | Mozzarella cheese, shredded
(about 2 to 3 cups) |
| 2 Tbsp. cooking oil | Ricotta or Cottage cheese (large
carton) |
| 1 can (28) ounce whole
tomatoes, undrained and
chopped | Parmesan cheese (about 1/2 cup) |
| 2 (6 ounce) cans tomato paste | 1 (8 ounce) package lasagna
noodles (I use about 1/2 a
package) |
| 2 tsp. salt | |
| 1 tsp. Italian seasoning | |
| 1/4 tsp. red pepper (I don't use) | |
| 1/8 tsp. garlic powder or 2 to 3
fresh garlic buds, minced | |

Brown ground beef in oil. Stir to crumble. Drain and add tomatoes, tomato paste, salt, Italian seasoning, red pepper and garlic. Bring to a boil; reduce heat and simmer 40 minutes, stirring occasionally. Cook Lasagna noodles according to package directions; drain. Layer half of noodles in a lightly greased 12 x 8 x 2 inch baking dish. Spoon 1/3 of meat mixture over noodles. Layer 1/2 cup shredded Mozzarella cheese, 1/2 cup Ricotta or Cottage cheese and 1/8 cup Parmesan cheese. (I use more cheese of each kind). Then start with noodles again and layer noodles, meat mixture and top with Mozzarella cheese. Bake at 350 degrees for 20 minutes or until it starts to bubble up at the sides. This is a good one dish meal when served with salad and bread.

Mary Tumilson

SALSA MAC & BEEF (*)

1 lb. ground beef, lean	1 can (10 ³ / ₄ ounce) condensed
2 cans (14 ¹ / ₂ ounce) beef broth	cheddar cheese soup
3 c. medium shell macaroni or	1/2 to 1 cup salsa
2 cups elbow macaroni	

In a large skillet over medium high heat, cook beef until browned, stirring to separate meat. Drain well. Add broth. Heat to boiling. Stir in macaroni and reduce heat to medium. Cook 10 minutes or until macaroni is tender, stirring often. Stir in soup and salsa. Heat thoroughly, stirring occasionally. Makes 4 servings.

Pat Thompson

TACO BURGERS (*)

1 lb. ground chuck	lettuce or fresh spinach
1 pkg. taco seasoning	tomatoes, chopped
sour cream	sliced avocado
taco sauce	jumbo hamburger buns

Brown meat and drain. Add taco seasoning preparing according to package instructions. Spread a small amount of sour cream on a bun and top with meat. Add other ingredients as desired and serve.

Katy Gwin

VIC'S LASAGNA (*)

6 to 8 lasagna noodles	1 small carton cottage cheese
1 jar traditional Ragu	1 pkg. shredded mozzarella
1 lb. ground chuck	cheese (2 cups)

Brown and drain meat. Boil noodles according to package instructions. Mix meat, Ragu and cottage cheese together. Layer noodles, meat mixture and shredded mozzarella cheese twice in a casserole dish. Bake until cheese is brown and bubbly.

Amanda Murdaugh

CHICKEN - TURKEY

CHICKEN AND DRESSING

1 large baking hen	1 tsp. sage or poultry seasoning
1 large iron skillet of cornbread	salt and pepper, to taste
5 homemade biscuits	chopped liver and gizzards,
1 c. celery, chopped	from inside hen
1 large onion, chopped	2 hard boiled eggs, chopped
8 to 10 eggs, well beaten	1 to 2 cans chicken broth,
½ c. Pet milk	optional
1 tsp. baking powder	

Boil hen until tender and debone. Reserve broth. Cook celery and onion in chicken broth until tender. Put aside 2 cups broth to make gravy with later. Mix cornbread and biscuits in a large mixing bowl, cover with broth, use canned broth if needed, celery and onion and set aside for 15 to 20 minutes. Add eggs, pet milk, baking powder, sage or poultry seasoning, salt and pepper. Mix well. Dressing should be very moist but not runny. Reserve 2 cups of raw dressing for gravy. Bake in 350 degree oven until firm (about 1 to 1½ hours). Place chicken on a platter and serve with the dressing. Put reserved broth in a saucepan. Add chopped chicken liver and gizzards, hard boiled eggs and reserved raw dressing. Cook until it thickens a little. Serve with dressing.

Mary Tumilson

CHICKEN AND DUMPLINGS

1 whole chicken	1 c. chicken broth
1½ c. flour	1 can mushroom soup

Boil chicken until tender, cut meat into pieces and set aside. Reserve broth. Mix flour and 1 cup broth. Add more broth, if needed. Knead on floured surface. On wax paper roll dough thin and cut into strips. Let stand for a few minutes. Add mushroom soup to remaining broth and bring to a boil. Add chicken pieces and bring to a boil. Add dumplings. If not salty enough season to taste. Simmer for about 15 minutes.

This was a staple recipe at the Tumilson household, as it was in many a southern home. Everyone loved dumplings, but I think my granddaughter, Cindy, could have eaten them every day. It is one of her favorites.

Mary Tumilson

CHICKEN CONTINENTAL

3 to 4 lb. chicken	1/2 tsp. celery flakes
1/3 c. seasoned flour	1/8 tsp. thyme
1/4 c. butter	1 1/3 c. water
1 can cream of chicken soup	1 1/3 c. Minute Rice
1 Tbsp. parsley, chopped	2 1/2 Tbsp. onion, grated

Coat chicken with seasoned flour and brown in butter. Remove chicken; set aside and stir soup, onion, seasonings and water into drippings. Bring to boil. Put rice in a casserole dish. Add 2/3 of liquid; mixing remaining 1/3 with chicken. Pour chicken and liquid mix over top. Bake in 350 degree oven for 10-15 minutes.

Nancy Cowan

CHICKEN POT PIE (*)

1 boiled chicken, boned or 4 to 6 chicken breast	2 c. chicken broth
1 can cream of chicken soup	6 boiled eggs
1 can cream of mushroom soup	3 Tbsp. plain flour
2 cans mixed vegetables	2 pie crust
	black pepper to taste

Place 1 crust in a large greased baking pan. In a large bowl mix chicken, vegetables, soups and broth. Pour into pan lined with crust. Slice eggs on top of mixture. Sprinkle flour and black pepper on top of eggs. Place other crust on top and bake at 350 degrees for 30 to 40 minutes or until top is golden brown.

Paula Ladd

CHICKEN SPECTACULAR

1 chicken, boiled, boned and drained	1 green pepper, chopped - saute in a little butter
1 pkg. Uncle Ben's Long Grain & Wild Rice	1 can French style green beans
1 can cream of celery soup	1 c. mayonnaise
1 medium jar pimento	1 c. mushrooms
	salt & pepper to taste

Prepare rice according to directions. Mix together chicken, soup, pimento, green pepper, beans, mayonnaise, mushrooms, salt and pepper in a large bowl. Pour into a 1 1/2 quart casserole and bake at 350 degrees, uncovered, for 30 minutes. Freezes beautifully.

Maysel Tucker

CHICKEN SPAGHETTI (*)

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| 1 chicken, boiled and boned,
save broth | 1 can cream of mushroom soup |
| 1 lb. spaghetti | 1 can Ro-Tel tomatoes |
| 1 can cream of chicken soup | 2 c. Velveeta cheese, shredded |

Save 1 cup of broth and set aside. Cook spaghetti in remaining broth. In a large mixing bowl mix chicken, soups, Ro-Tel and 1 cup of cheese. Mix thoroughly; stir in spaghetti. If mixture is not runny enough add some of the broth that was set aside. Pour into a large casserole dish; cover with remaining cheese and cook at 350 degrees for 20 to 30 minutes until very hot and cheese is melted and bubbling.

Tiffany Ladd

CHICKEN TURNOVERS

- | | |
|---------------------------------|-----------------------------|
| 1 (5 ounce) can of chicken | 1/4 c. celery, chopped |
| 2 Tbsp. onion, chopped | 2 jalapeno peppers, chopped |
| 1/2 c. cheddar cheese, shredded | 1 can (10) biscuits |

Mix together chicken, onion, cheese, celery and peppers. Roll each biscuit until 3 to 4 inches in diameter. Spoon 1 or 2 tablespoons of filling mixture onto the pastry, fold over and seal. Bake in 400 degree oven for 12 minutes. Makes 10 pastries. Great to make and keep in the refrigerator to be heated in the microwave as needed. Make a chicken gravy (you can even use a mix!) with a little sour cream and a touch of tarragon mixed in and serve on the side. Delicious, quick and easy and everyone thinks you cooked all day! For variations use canned shrimp or ham. With ham use Swiss cheese.

Nancy Cowan

CHICKEN FAJITAS (*)

- | | |
|---|--|
| 1 c. red bell pepper, cut in
strips | 4 boneless, skinless chicken
breast halves, cut into strips |
| 1 c. green bell pepper, cut in
strips | 3 Tbsp. lime juice |
| 1 onion, sliced | 2 1/2 tsp. ground cumin |
| 1 garlic clove, minced | 1/2 tsp. ground red pepper |
| 1/2 c. Miracle Whip (or light)
salad dressing, divided | flour tortillas, warmed |

Cook and stir bell peppers, onion and garlic in 1/4 cup of the dressing in a large skillet over medium heat for 3 minutes. Stir in chicken, juice, cumin, ground red pepper and remaining 1 /4 cup of dressing. Cook 7 minutes or until chicken is cooked through. Serve with tortillas. Makes 4 servings. Quick and Delicious!

Pam Roberson

POPPY SEED CHICKEN (*)

4 to 6 chicken breasts	2 stacks Ritz Crackers
1 can cream of mushroom soup	2 sticks butter, softened
1 can cream of chicken soup	2 Tbsp. poppy seeds
8 oz. sour cream	

Boil chicken breast, shred and set aside. Mix crumbled crackers with softened butter. Press 1/2 of cracker mixture into the bottom of a 9 x 13 inch baking pan. Mix soups, chicken, sour cream and poppy seeds together and pour on top of cracker mixture. Cover with remaining cracker mixture and bake at 350 degrees until bubbly, about 30 minutes.

Tiffany Ladd

CHINESE CHICKEN SALAD

1 c. chicken, cooked, chopped	2 green onions, chopped
1/2 c. fresh bean sprouts, chopped	2 tsp. soy sauce
4 Tbsp. mayonnaise or salad dressing	2 tsp. sesame seeds, toasted
	dash of ginger
	dash of garlic powder

Mix together chicken, bean sprouts, mayonnaise, onions, soy sauce, sesame seeds, ginger and garlic powder. Serve as sandwiches with pita bread or croissants.

Nancy Cowan

CREAMY CHICKEN ENCHILADAS (*)

1 lb. chicken breast or tenders	1 large package of cheese, your choice
1 pkg. taco seasoning	
1 16 ounce carton sour cream	1 can cream of chicken soup
1 can refried beans	1 pkg. flour tortillas

Put chicken in a skillet and cook thoroughly on medium heat, breaking apart chicken as it cooks. Add taco seasoning per package instructions and cook down. Turn heat to simmer. In a separate container mix well together sour cream and cream of chicken soup. Place a tortilla on a flat surface and cover with a small amount of sour cream and soup mixture. Then spread a small amount of beans, add some chicken and cover with cheese. Roll up and place in a prepared casserole dish. Continue the process until all the chicken is gone. When the dish is full take what is left of your sour cream and cream of chicken soup mix and pour over the top. Then add remaining cheese. Cook at 300 degrees for about 30 minutes or until dish is bubbling and cheese is browning.

Katy Gwin

DEEP FRIED TURKEY/CHICKEN

1 turkey or chicken, thawed	1 oz. garlic juice
seasoned salt	1 oz. onion juice
1 oz. Tabasco sauce	cooking oil

Coat turkey or chicken inside and out with seasoned salt. Refrigerate overnight. The next day use a paper towel to wipe off salt before cooking. Mix Tabasco sauce, garlic juice and onion juice together. Inject into the turkey or chicken prior to cooking. Bring oil to 350 degrees. Slowly drop in turkey so that all trapped air escapes and the turkey does not stick to bottom. Cut fire down to keep oil temperature at a range between 300 to 315 degrees. Cooking time is 4 minutes per pound.

Jimmy Hicks

AMANDA'S CHICKEN STUFF (*)

5 to 6 chicken breast	1 bell pepper
2 cans cream of chicken soup	4 onions
5 to 6 potatoes	1/2 c. milk

Season chicken to your taste. (I use Tony's Seasoning) Place chicken in a pan. Slice potatoes, bell pepper and onion; place on top of chicken. Mix milk and soup together and pour over chicken and vegetables. Cook at 350 degrees for about 1 hour.

Amanda Murdaugh

FRIED TURKEY (*)

1 (12 to 15 pound) turkey (thawed)	1 oz. chili powder
1/2 box salt	1 oz. Accent
1 1/2 oz. black pepper	Lemon juice, to taste
2 oz. red pepper	Worcestershire sauce, to taste
1 oz. garlic powder	red wine, to taste
	4 to 5 gal. peanut oil

Mix together seasonings, lemon juice, Worcestershire sauce and wine. Using a meat injector, inject liquid seasoning into the turkey until gone. Place in a very large leak proof container and refrigerate overnight. The next day pour oil into a pot large enough to ensure the turkey will be fully covered and the oil won't overflow when the turkey is submerged. Heat the oil to 350 degrees. Lower turkey into oil slowly; being careful not to splash. Cook until done. A small turkey needs to cook about 3 1/2 minutes per pound. Check for doneness at the thigh bone joint. Carefully remove turkey from oil and let drain on paper towels. Serve. This is really good for any special meal occasion. "HAPPY EATIN"

Richard Gwin

GRILLED OR BAKED CHICKEN (*)

1 pkg. chicken breast **squeeze butter**
seasoned salt

Rub each chicken breast with 2 to 3 drops of butter and season. Grill until done or bake in oven on 350 degrees for about 25-45 minutes (depending on the size of your chicken breast). You can do pork chops this way also.

Paula Ladd

LINDA'S GLORIFIED CHICKEN

6 to 8 boneless chicken breast **1 can cream of mushroom soup**
halves **1/2 soup can water**
1 medium to large sweet onion, **3 Tbsp. flour**
thinly sliced **salt & pepper to taste**

Flour, salt and pepper chicken. In a large skillet brown on both sides in minimal amount of oil. Add onion, soup and water. Cover and cook on low to medium heat for about 20 minutes. If the gravy is still watery, uncover and continue to cook until desired consistency is achieved. Serve with mashed potatoes. Quick, easy and delicious! (Works great with pork chops, as well.)

This was one of Linda's staple dishes that I remember her cooking as a new bride. However, when I requested that she submit it for this collection, she admitted that she hadn't thought of it in years. Since I prepare it regularly, she suggested that I submit the recipe and give her half the credit! I named it but she, of course, gets top billing.

Nancy Cowan
Linda Gilliam

PARMESAN OVEN FRIED CHICKEN

1/2 c. fine dry bread crumbs **1/4 tsp. pepper**
1/3 c. fresh Parmesan cheese, **6 boneless chicken breast**
grated **halves**
2 Tbsp. fresh parsley, chopped **1/4 c. Italian low calorie dressing**
1/4 tsp. garlic salt **vegetable cooking spray**

Combine bread crumbs, cheese, parsley, salt and pepper. Set aside. Dip chicken in dressing, coat with bread crumb mixture. Place chicken in a casserole dish that has been sprayed with cooking spray. Bake uncovered at 350 degrees for 45 minutes.

Nancy Cowan

POPPY SEED CHICKEN

6 to 8 chicken breasts	1 tsp. seasoning salt
1 chicken bouillon cube	1 tsp. lemon juice
1/4 c. chicken stock	1 Tbsp. sherry
1 can mushroom soup	Ritz crackers
1 (8 ounce) carton sour cream	Poppy seeds
1/2 c. Parmesan cheese	butter, softened

Boil chicken with bouillon cube, cut into pieces. Saving 1/4 cup of chicken stock. Mix soup, sour cream, cheese, salt, lemon juice and sherry in stock. Blend in chicken. Put into casserole dish and sprinkle with poppy seeds. Top with crushed crackers mixed with butter. Bake at 350 degrees from 30 to 45 minutes.

Nancy Cowan

QUICK CHICKEN PIE

2 small cans of chicken, deboned	1 uncooked pie crust
1 can Veg-All, drained	1 small onion, chopped
1 can cream of chicken soup	4 Tbsp. butter
	3/4 c. milk or chicken broth

In a large skillet saute onions in butter. Add chicken, Veg-All, soup and broth, mix lightly. Heat well. Cut the pie crust to fit a 8 x 8 square dish or a round dish. You can either brown the crust on a cookie sheet and lay on top of hot mixture or you can pour mixture into a casserole dish, top with crust and bake until brown. I prefer to bake in oven at 350 degrees.

Janice Brooks

SPICY CHICKEN CASSEROLE (MEXICAN CHICKEN)

1 chicken, cooked and boned	1 can Ro-Tel tomatoes
2 cans cream of mushroom soup	1 pkg. Doritos (Nacho Cheese)
2 cans cream of chicken soup	1 (8 ounce) package cheddar cheese, shredded

Line bottom of a 9 x 13 dish with 1/2 of Doritos. Mix together chicken, Ro-Tel and soups. Pour over Doritos. Sprinkle with some (about 1/3) of the cheese and add remaining Doritos. Top with remaining cheese. Bake at 350 degrees until cheese is melted and casserole is thoroughly heated. (approximately 30 minutes) This casserole can be prepared in advance and frozen.

This recipe is also known as Mexican Chicken.

Janice Parkerson

PORK

SPARE RIBS AND CORN MEAL DUMPLINGS

1 small package fresh spare ribs **½ c. corn meal**
salt **3 or 4 Tbsp. flour**

Slice ribs, sprinkle with salt. Put in a large pot, cover with water and cook till done. Mix corn meal and flour with enough broth from ribs to make a stiff dough. Make into small balls or use a spoon to drop into the cooked meat while the broth is boiling. Cook until the dumplings are done.

Geraldine Parkerson

SEAFOOD - FISH

FROG LEGS (*)

1 lb. frog legs
2 eggs
1 c. milk
1/2 tsp. salt
1/2 tsp. pepper

1 Tbsp. Cavenders seasoning or
seasoned salt, optional
2 c. flour, may take more or less
2 qt. cooking oil

In a deep fryer preheat oil to 350 degrees. Wash frog legs in cool water thoroughly and drain in a colander for about 5 minutes. Beat eggs, milk, pepper and salt together by hand until mixed well. In a large bowl mix flour if desired with cavenders or seasoned salt. Soak frog legs in egg mixture until well covered; then remove and roll in flour mixture, for a heavier covering repeat this process. Place frog legs into hot oil and cook until golden brown. Remove, drain and cool to taste.

Pat Thompson

BAKED FLOUNDER WITH CRAB STUFFING

1 1/2 stick butter
2 bell peppers, chopped fine
2 medium onions, chopped fine
4 stalks of celery, chopped fine
1/2 c. flour
2 c. milk
2 Tbsp. parsley

2 small cans mushrooms and
liquid
1 can shrimp
1 can (or fresh) crab meat
3 eggs, beaten
2 c. bread crumbs
2 fresh flounder

Melt butter and saute bell peppers, onions and celery, add flour and cook until soft. Add milk, parsley, mushrooms, shrimp and crab meat mixing well. Blend in eggs and bread crumbs. Spoon into whole flounder. Put extra into muffin tins. Bake at 400 degrees for approximately 25 minutes or broil till fish flakes easily.

Ressie Tumblison

CAJUN SHRIMP

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| 2 sticks (1/2 pound) butter,
melted | 1 Tbsp. rosemary |
| 2 sticks (1/2 pound) margarine,
melted | 2 tsp. Tabasco sauce |
| 3 to 4 ounces (3/8 to 1/2 cup)
Worcestershire sauce | 2 tsp. salt |
| 4 Tbsp. ground black pepper | 3 cloves garlic, minced |
| | 4 lemons, 2 juiced and 2 sliced |
| | 5 to 6 lb. fresh raw shrimp in
shells |

Preheat oven to 400 degrees. Mix all ingredients except lemon slices and shrimp. Pour 1/2 cup of mixture in a large baking dish. (Cover bottom.) Arrange layers of shrimp and lemon slices until you come to top of dish. (Leave about 1 inch to top.) Pour remaining liquid mixture over shrimp. Bake uncovered, until shrimp are done, stirring once or twice, about 15 to 20 minutes. Serve with hot French bread, a fresh green salad, generous napkins (one wet napkin for each guest), and a bowl for shells. Guests should open shells with their fingers and dip bread in the sauce. Serves 8 to 10. It's delicious and a fun, easily prepared meal.

Nancy Cowan

CARL JON'S BAKED CATFISH (*)

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|---|--|
| 6 farmed raised catfish fillets | 2 large onions, sliced into
2" pieces |
| 4 medium potatoes, sliced into
2" pieces | 10 mini carrots, cut in half |
| 2 bell peppers, sliced into 2"
pieces | salt & pepper to taste |
| 3 stalks celery, cut into 2"
pieces | Tony's seasoning to taste
(optional) |

Clean and pat dry fish. Cut in half. Place on a prepared sheet pan. Cover with potatoes, celery, onions and carrots. Season as desired. Cook covered at 350 degrees for about 1 hour or until potatoes are done.

Pat Thompson

MARINATED GRILLED SALMON

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|-----------------------|---------------------------------|
| 1/4 c. dry white wine | 1/2 tsp. crushed rosemary |
| 2 Tbsp. olive oil | 1/4 tsp. freshly ground pepper |
| 1 Tbsp. lemon juice | 4 (6 ounces each) salmon steaks |
| 1/2 tsp. salt | lemon wedges |

Combine all ingredients except salmon steaks and lemon wedges in a shallow pan. Add steaks and marinate 1 hour in refrigerator, turning 2 or 3 times. Grill 5 to 8 minutes on each side over medium hot grill. Serve with lemon wedges.

Nancy Cowan

MISCELLANEOUS

FRIED DEER STEAK, WILD TURKEY BREAST OR QUAIL (*)

1 lb. deer steak, tenderized, turkey breast cut into strips or whole quail	1/2 tsp. pepper 1 Tbsp. Cavenders seasoning, more or less to taste
2 c. flour, may take more or less	2 eggs
1/2 tsp. salt	1 c. milk

According to what you use, cut deer into pieces about the size of your hand or smaller, turkey breast across the grain of meat into strips or pull legs from quail breast separating them for cooking. In a bowl beat egg, milk, salt and pepper by hand until mixed well. In a separate bowl mix flour and Cavenders until well blended. Put deer steak, turkey or quail in egg mixture until well covered. Put into flour, covering each piece well. Repeat process if you want a thicker covering. Cook in a deep fryer at 350 degrees until coating is golden brown. Serve with creamed potatoes, gravy and homemade biscuits.

Pat Thompson

CHICKEN QUESADILLAS (*)

1 pkg. McCormick chicken taco seasoning	1 pkg. shredded Mexican cheese or cheddar cheese
2 to 3 skinless chicken breast	1 pkg. 6 inch flour tortillas

Cut chicken into thin strips and cook in seasoning mix according to instructions on back of package. While chicken is cooking heat up grill (George Foreman). When chicken is done, assemble quesadillas by laying flat a tortilla, put cheese on half. Put enough chicken to cover cheese and cover with more cheese. Fold over and place on grill. Cook until cheese is fully melted. (about 5 minutes) Continue making until all chicken has been used.

Leann Coody

PIZZA POCKETS (*)

Pizza sauce	Pepperoni
Mozzarella cheese	Flour tortillas

Preheat (George Foreman) grill. Assemble tortilla by spreading pizza sauce over tortilla. Place cheese on half. Put 4 to 5 slices of pepperoni on top of cheese. Sprinkle with more cheese and fold in half. Place on grill and cook until cheese is melted. (about 5 minutes or less)

Leann Coody

FETTUCCINE ALFREDO

4 Tbsp. butter	1/2 tsp. freshly ground nutmeg
1 c. whipping cream	1 lb. spinach noodles, cooked
4 Tbsp. fresh Parmesan cheese, grated	freshly ground black pepper

Cook noodles as instructed on package. Melt butter, add cream and stir in cheese and nutmeg. Just heat, do not boil. Pour over hot drained noodles, seasoned with freshly ground pepper. Serve with additional cheese on the side. For a great seafood dish, add 1 pound of fresh peeled and deveined shrimp and cook on low to medium heat until shrimp is done.

Nancy Cowan

KENTUCKY HOT BROWNS

bread (we like sourdough bread for this recipe)	sliced tomatoes
sliced turkey	1 pkg. chicken gravy mix
sliced ham	1/2 jar Cheese Whiz (more or less to taste)
3 slices of crisply cooked bacon	

Make an open face sandwich by layering bread, turkey, ham bacon and tomatoes. Make a sauce from gravy mix, prepared according to package directions, and Cheese Whiz. Liberally pour the warm sauce over the sandwich and serve.

This recipe is one that I concocted after eating Hot Browns at a restaurant with Lance's family at Land-Between-the-Lakes where he grew up in Kentucky. This is an old traditional recipe that is on almost every restaurant menu in Kentucky, and according to some sources, it originated at the Kentucky Derby. It's a great post holiday meal (it gets rid of the leftovers!) I have made it fit into a working girl's lifestyle by using a mix, but you can make the real thing, if you like.

Nancy Cowan

BREADS, ROLLS

STRAWBERRY NUT BREAD

3 c. flour	2 tsp. cinnamon
2 c. sugar	1 tsp. salt
1 1/4 c. oil	2 (10 ounce) packages frozen strawberries, thawed
4 beaten eggs	1 1/4 c. nuts
1 tsp. soda	

Combine flour, soda, cinnamon, salt and sugar. Add oil and eggs. Stir in strawberries and nuts. Bake in 2 greased and floured loaf pans at 350 degrees for 1 hour and 15 minutes. A very moist, delicious bread. Freezes well - in fact I recommend freezing it. This recipe also works well cooked in mason jars.

Nancy Cowan

LIGHT ROLLS

1 yeast cake (1 package of active yeast)	1/2 c. Crisco shortening
1 Tbsp. sugar	1/2 c. sugar
2 1/2 c. lukewarm water	1 tsp. salt
	6 c. flour

Mix yeast, 1 tablespoon sugar and 1/2 cup of lukewarm water. Let stand for 45 minutes or until yeast is dissolved. Cream together shortening, 1/2 cup sugar and salt; add to first mixture. Add remaining 2 cups water and flour. Work until smooth and stiff enough to handle. Put in greased bowl and let rise until double in bulk. Work down on floured surface and make into rolls. Let rise again before baking. Start baking in a 325 degree oven. Bake until nearly done and brown at 350 degrees. These can also be frozen for later use. Freeze them after you have made them into rolls and before you let them rise for baking. When ready to bake, thaw in refrigerator and let rise at room temperature.

Maysel Tucker

HOT WATER CORNBREAD

1 c. corn meal	1 Tbsp. sugar (optional)
1 tsp. flour	2 Tbsp. sweet or pet milk, more if needed
pinch of baking powder	boiling water
salt	

Pour boiling water over meal, flour, baking powder, salt and (sugar) till moistened. Let cool. Pour milk over mixture to soften. Make into patties and fry in hot oil until brown.

Maysel Tucker

GINGER BREAD

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|-----------------------------|--------------------------------|
| 1 $\frac{3}{4}$ c. flour | 3 Tbsp. shortening |
| 1 tsp. baking powder | $\frac{1}{2}$ c. sugar |
| 1 tsp. ginger | 1 egg |
| $\frac{1}{2}$ tsp. cinnamon | $\frac{1}{2}$ molasses |
| $\frac{1}{2}$ tsp. salt | $\frac{1}{2}$ c. boiling water |
| $\frac{1}{2}$ tsp. soda | |

Sift together flour, baking powder, ginger, cinnamon, salt and soda. Cream together shortening and sugar. Add 1 egg and beat well. Stir in molasses. Add flour mixture and mix thoroughly. Add boiling water, mixing well and bake at 350 degrees for about 35 minutes or until wooden pick inserted in center comes out clean.

Mary Tumilson

BREAKFAST PIZZA

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| 1 lb. sausage, cooked crumbled and drained | 6 medium eggs |
| 1 (8 ounce) package crescent rolls | $\frac{1}{4}$ c. milk |
| 1 c. frozen loose packed hash browns, thawed | $\frac{1}{2}$ tsp. salt |
| 1 c. sharp cheddar cheese, shredded | $\frac{1}{8}$ tsp. pepper |
| | 2 Tbsp. parmesan cheese, grated |

Separate crescent dough into 8 triangles. Place on ungreased 12 inch pizza pan with points toward center. Press dough over bottom and up sides of pan to form crust. Layer as follows: sausage, potatoes, cheddar cheese. Beat together eggs, milk, salt and pepper and pour over crust. Sprinkle parmesan cheese on top. Bake at 375 degrees for 25 to 30 minutes. Garnish with red and green pepper rings or tomato slices, if desired. Serves 6.

Nancy Cowan

BREAKFAST CASSEROLE

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|--------------------------------------|--------------------------------|
| 1 lb. sausage | 6 eggs |
| 2 slices bread | 2 c. milk |
| 4 oz. sharp cheddar cheese, shredded | $\frac{1}{2}$ tsp. salt |
| | $\frac{1}{2}$ tsp. dry mustard |

Crumble sausage in a medium skillet. Cook over medium heat until brown. Drain well. Cut bread into half inch cubes and spread in a buttered baking dish. Top with sausage and cheese. Combine eggs, milk, salt and mustard. Beat well and pour over cheese. Cover and refrigerate overnight. Bake at 350 degrees for 30 to 40 minutes until set.

Janice Brooks

BREAD STICKS

1 pkg. hot dog buns, cut into 3 pieces garlic powder (about $\frac{1}{4}$ teaspoon)
 $\frac{1}{4}$ c. butter

Melt butter and add garlic powder to taste. Put bread sticks in rows on a cookie sheet and drizzle butter mixture over them. Bake in 250 degree oven all night. The next morning put under broiler until brown. Watch closely - they burn quickly.

Stacie Vaughan

CATHEAD BISCUITS (*)

2 c. self rising flour $\frac{1}{4}$ tsp. baking soda (optional)
 $\frac{1}{4}$ c. shortening
 $\frac{3}{4}$ c. sweet milk or buttermilk
plus 2 tablespoons

Heat oven to 450 degrees. Spray your pan lightly with no stick cooking spray. Place flour in a large bowl. Cut in shortening with pastry blender or fork until mixture resembles coarse crumbs. Add milk; stir with fork until soft dough forms and mixture begins to pull away from sides of bowl. Knead dough on lightly floured surface just until smooth. Pinch off small amount of dough to make 2 to 3 inch size round biscuits. Place with sides touching in pan. Bake 15 to 20 minutes or until golden brown. Serve warm.

Bobby Gwin

MONKEY BREAD (*)

4 (7 $\frac{1}{2}$ ounce) cans refrigerated biscuits 4 tsp. cinnamon
1 $\frac{1}{2}$ c. sugar 1 stick butter, melted
 $\frac{1}{2}$ c. pecans, chopped (optional)

Grease Bundt pan. Place nuts into bottom of pan. Mix in bowl sugar and cinnamon. Take 1 can of biscuits at a time; cut each biscuit into 4 pieces. Roll each piece in sugar mixture covering each piece. Place on top of nuts. Continue this until all biscuits have been cut, covered and placed into pan. Pour remaining sugar mixture and melted butter over biscuits. Bake at 350 degrees for 30 to 40 minutes. Let cool.

Leann Coody

BREAKFAST CASSEROLE (*)

8 eggs	1 lb. sausage or bacon
1½ c. milk	6 slices bread
1 tsp. dry mustard	
1 c. sharp cheddar cheese, shredded	

Brown sausage or bacon and drain well. Crumble bread in bottom of pan. In a bowl, beat eggs. Add milk, dry mustard, cheese and sausage or bacon. Pour mixture over the bread. Refrigerate and let set over night. Bake at 350 degrees for 30 to 40 minutes.

Amanda Murdaugh

BANANA NUT BREAD (*)

3 c. sugar	1 c. butter, softened
4 eggs	6 large bananas, mashed
4 c. flour	2 tsp. soda
¾ c. buttermilk	2 tsp. vanilla
1 c. pecans, chopped	

Cream sugar and butter. Beat eggs and add to sugar mixture. Mash bananas and set aside. Sift together flour and soda. Alternating with milk add flour to first mixture; blend well. Add mashed bananas, vanilla and nuts. Bake in 3 prepared loaf pans at 325 degrees for about 50 minutes.

Pat Thompson

MEXICAN CORNBREAD (*)

1 c. meal or meal mix	½ tsp. salt
1 medium onion, chopped fine	5 jalapeno peppers, chopped fine
1 can cream style corn	2 eggs
½ c. oil	¾ c. sharp cheddar cheese, grated
1 c. sweet milk	
½ tsp. soda	

Mix all ingredients and bake in greased hot iron 10 inch skillet (or larger) at 350 degrees for about 50 minutes.

Pat Thompson

CINNAMON ROLLS (*)

Rolls:

2 pkg. quick rise yeast	2 tsp. salt
2 c. lukewarm water	5 c. flour (may need more)
1 egg	2 Tbsp. cinnamon
1/2 c. oil (I use canola oil)	1/2 c. liquid butter
2 c. sugar, using 1 1/2 cups with cinnamon	

Dissolve yeast in water according to package instructions and set aside. In a large bowl beat egg. Add oil, 1/2 cup sugar and salt. Add dissolved yeast mixture to egg mixture, mixing well. Gradually mix in flour to make dough thick enough to work with hands. Keeping hands floured - knead for a couple of minutes. Place dough in a greased glass or metal bowl. Put a little oil on top of dough, cover and place in refrigerator overnight or cover and set aside. Dough should double in size. The next day or when dough is doubled with floured hands punch down dough. Roll out dough in the shape of a rectangle on floured surface to a 1/4 inch thickness. In a small bowl mix remaining sugar (1 1/2 cup) and cinnamon together. Spread butter, liberally, on dough with a pastry brush or hands. (I squeeze liquid butter on dough and spread with my hands). Sprinkle cinnamon mixture over butter and roll dough into a long roll and cut into individual cinnamon rolls, (about 1 inch each). Place rolls on a greased pan, leaving enough room so they can double in size. Let them rise again. When they are the size you desire place them in a 350 degree oven for about 15 to 20 minutes.

Icing:

2 c. powdered sugar	3 to 4 Tbsp. milk
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Mix together sugar and milk. Drizzle over warm rolls.

Paula Ladd

CHEESE BREAD (*)

1 Loaf of French Bread, sliced thin	1 small can mushrooms, chopped
2 bags of shredded Mozzarella Cheese	1 c. mayonnaise, add more if desired
1 small can of chopped black olives	1/2 bunch of green onions, chopped

Preheat oven to 400 degrees. In a bowl mix cheese, black olives, mushrooms, mayonnaise and green onions. Cut bread into thin slices, about 1/2 inch or less, and place on a baking sheet. Top with cheese mixture. Bake at 400 degrees until browned and bubbly, about 10 minutes.

Katy Gwin

Notes